



The Bright Star

The Bright Star



History of The Bright Star

In 1907, a small cafe with only a horseshoe shaped bar opened its doors to a bustling community. Outgrowing three locations, the Bright Star moved to its present site in 1915 and patrons were introduced to a new dining atmosphere. Ceiling fans, tile floors, mirrored and marbled walls, most of which exist today, created a pleasing effect of that era. Another interesting feature of the past is the murals adorning the walls painted by a European artist traveling thru Bessemer. Major alterations and renovations of the premises and kitchen were completed in 1966 and the dining area was expanded in 1978 with the addition of the 1907 Room.

The Bright Star's reputation has been perpetuated because of attention to service and quality of its cuisine. Fresh seafoods transported from the gulf coast daily, the finest steaks available, and fresh vegetables and produce are customary on the luncheon and a la cart menus. Broiled Snapper and Beef Tenderloin - Greek Style are specialties of the house. Combination Seafood Gumbo, Lobster and Crabmeat Au - Gratin and Broiled Seafood Platters are popular dishes.

For over ninety years, the emphasis has centered on customer satisfaction. Patrons traveling various distances deserve and enjoy good food and quick service in hospitable and pleasant surroundings. These goals have remained the same since 1907 and the Bright Star is looking forward to serving the customers for many years to come.

304 Nineteenth Street • Bessemer, AL 35020 • (205) 426-1861 or 424-9444

Wine List

White

	glass	bottle
<i>Signorello Vineyards</i> <i>Chardonnay</i> Lots of ripe, complex fruit, and the smooth, creamy texture lets the nutmeg, citrus and anise flavors flow together.	NA	49.95
<i>Rosemoant Estate Show Reserve</i> <i>Chardonnay</i> Classified as excellent in the Langton's Classification of Distinguished Austrian Wine.	NA	29.95
<i>Kendall Jackson Chardonnay</i> <i>California</i> Rich and buttery with flavors of toasted oak and tropical fruits.	4.75	21.95
<i>La Crema Chardonnay</i> The bright fruit, crisp acidity and distinct creamy flavors match beautifully in this rich, complex wine.	4.95	21.95
<i>Sonoma Catre, Chardonnay</i> <i>Russian River California</i> Tight and crisp with a flinty edge to the narrow band of pear spice and apricot, slowly unfolding to reveal more nuance and complexity.	5.25	23.95
<i>Ecco Domandi Pinot Grigio</i> A bright and delicate wine with a crisp clean finish. The color is clear straw and the nose hints of honeysuckle and fig.	4.50	15.95
<i>Honig Sauvignon Blanc</i> <i>California</i> Light to medium in body. Refreshing melon and citrus fruit with a very subtle hint of oak.	4.50	17.95
<i>Dannewood Sauvignon Blanc</i> Crisp and refreshing with flavors of honey dew and pear, delightful alone or with lighter foods.	4.95	18.95
<i>Domaine Daniel Rion Chardonnay</i> Hautes-Cotes des Nuits Blanc 'Les Millottes' Rion does it again! A vibrant nose with hints of fig, melon and spice. Bright fruit hits you in a burst on the front of the palate. This medium bodied white burgundy has good complexity as well as good acidity. A lovely lingering finish.	4.95	22.95
<i>MarphyGoode Fame Blanc</i> <i>California</i> This vibrant sauvignon blanc features fresh fruit flavors, herbal notes and a crisp dry finish.	4.50	17.95
<i>Jadol</i> Pouilly Fuisse. A highly regarded wine originates from the southern villages of Pouilly, Fuisse Solutre, Vergisson and Chaintre. Crisp and elegant, it exemplifies Chardonnay from this region, with vibrant floral and mineral notes.	NA	29.95

Sparkling Wine

	split	bottle
<i>Korbel Brut Champagne</i> Crisp, medium dry champagne blended from classic champagne grapes.	6.95	17.95

Red

	glass	bottle
<i>Signorello Vineyards</i> <i>Cabernet</i> Dark, ripe and intense, with spicy current, plum and blackberry flavors picking up pretty, spicy oak, anise and tobacco notes.	NA	64.95
<i>Kendall-Jackson Cabernet</i> <i>Savignon</i> <i>Ventners Reserve California</i> Intense blackberry and blackcherry fruit accented by hints of spice, cedar and vanilla.	5.25	23.95
<i>Kendall-Jackson Merlot</i> Medium bodied red wine full of fruit forward cherry and plum flavors.	4.95	21.95
<i>Clois Du Bois, Merlot</i> Soft, ripe, jammy fruit flavors balance with toasty oak for complexity.	5.50	26.95
<i>Sonoma Creek Winery Daarte</i> <i>Old Vine Zinfandel</i> This zinfandel is fruit driven offering brilliant candied cherry on the front. Bursting raspberry covers the palate with a hint of pepper on the finish. A wonderful bold and approachable California Zinfandel.	5.50	27.95
<i>Foris Vineyards Rogue Valley</i> <i>Pinot Noir</i> Firm in texture with ripe currant and berry flavors on a light frame. Grape and spice flavors echoing softly on the finish.	4.50	19.95
<i>La Crema Pinot Noir</i> Bright cherry, vanilla and toasted oak flavors make this full bodied Pinot Noir a delicious choice with a variety of foods.	4.95	22.95
<i>Bolla Valpolicella</i> Classic Bolla Valpolicella: An appealing bouquet and flavor characteristic of berries, bitter almonds, plums, raisins, spicy black cherry, and tea.	3.95	14.95
<i>Fetzer White Zinfandel</i> Fresh Fruit aromas and slightly sweet, ripe cherry flavors.	4.25	16.95

Semi-dry

<i>Columbia Cellarmaster's Reserve</i> <i>Johannisberg Riesling</i> Pale straw. Aroma of peach, melon and apricot, floral notes and a touch of botrytis. Very crisp, clean and well-balanced in the mouth, light and delicate but with well-defined flavor and finish.	4.25	14.95
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Appetizers

The Bright Star

SEAFOOD GUMBO

Cup 3.95
Bowl 5.25

The Bright Star

SAUTEED CRAB CAKES

with a jalapeno tarter sauce and tomato salsa

8.95

CRAB CLAWS 1# 12.95
FRESH STEAMED
or LIGHTLY BREADED 1/2# 7.95

*"A feast is made for laughter
and wine maketh merry."
Ecclesiastes*

FRESH GULF SHRIMP 7.95

COCKTAIL

LIGHTLY BREADED 5.95

ONION RINGS

*"Give me a bowl of wine;
in this I bury all unkindness."
Shakespeare*

FRIED MOZZARELLA 6.25

CHEESE

with Homemade Italian Tomato Sauce

FRIED BEER BATTERED 6.95

MUSHROOMS

with Our Special Sauce

*"Fan the flame of hilarity with the wing of
friendship; and pass the Rosy wine."
Charles Dickens*

BRIGHT STAR'S GRECIAN 7.75

SPINACH PUFF (Spanakopita)

*"It warms the blood, adds luster to the eyes,
and wine and love have ever been allies."
Ovid*

BAKED STUFFED 7.50

MUSHROOMS

Topped with a creamy Lemon butter sauce

COLD GULF SHRIMP PLATTER

Served with Homemade
Cocktail Sauce

13.95

GRILLED CHICKEN SALAD

Chicken and Mixed Greens Tossed
with Ranch Dressing

8.95



Since 1907

SHRIMP REMOULADE

Fresh Boiled Gulf Shrimp with Remoulade
Sauce Made from the Commanders
Palace Recipe

8.95

SHARED MEAL 4.95

Includes Salad and
choice of potato

Steaks Char Broiled to Your Delight

CHOICE FILET MIGNON

A Lean Special Trimmed Beef Tender, Wrapped in Bacon

20.50



Every Steak is of Highest Top Grade
Quality and
Properly Aged and
Cut Daily on Premises

We Cannot Guarantee the Quality of a Steak Cooked Well Done

CHOICE PORTERHOUSE STEAK

21 ozs. of Choice Beef

21.95

CHOICE K.C. EXTRA CUT

A Thicker Select Cut of Black Angus Beef

18.25

Bright Star's Greek Specialties

BRIGHT STAR'S TENDERLOIN OF BEEF - GREEK STYLE

Large Beef Tenders are Cut into Generous Steaks, Then
Marinated Hours in a Special Sauce Consisting of Oregano,
Garlic, Lemon, Olive Oil and Butter in Just the Right Blend -
Add a Greek Salad with Our House Dressing and a Choice
of Potato for a Memorable Dining Experience

22.95

BRIGHT STAR'S BONELESS CHICKEN BREAST GREEK STYLE

Fresh Fillet of Chicken is Broiled with Pure Olive Oil,
Lemon Sauce, Oregano and Our Chef's Special Seasoning -
Our Zesty Greek Salad Precedes the Main Dish,
Which is Served with a Choice of Potato

13.95

THE BRIGHT STAR SPECIALTY SNAPPER BROILED - GREEK STYLE

Fresh Fillet is Broiled with Pure Olive Oil, Lemon
Sauce, Oregano and Our Chef's Special Seasoning -
Our Zesty Greek Salad Precedes the Main Dish Which
is Served with a Choice of Potato, It All Makes Up
for a Truly Different Dish That You Should Try

17.75

Selected for Freshness and Your Eating Pleasure

Catfish Filet

**mixed greens, topped
Jalapeno lemon butter**

95

An Assortment of the Sea's Best:
Shrimp, Oysters, Stuffed Crab, Scallops
and Fresh Gulf Snapper - Fried

19.95

BROILED SEAFOOD PLATTER

Broiled Snapper, Scallops, Shrimp,
Oysters and a Side Dish
of Lobster and Crabmeat au Gratin, Served with
Drawn Butter, a Truly Delightful Entree

19.95

BRIGHT STAR'S FAMOUS ALMONDINE

Fried or Broiled

17.95

EXTRA SELECT OYSTERS

Fried or Stewed

Half Dozen 8.95

Dozen 14.95

New Orleans Style

BLACKENED SNAPPER

with Creamy Wine Sauce

17.95

FRESH SHRIMP CREOLE EN CASSEROLE

A La Bright Star - Fresh Gulf Shrimp
Cooked in Zesty Louisiana Creole Sauce
and Served Over Steamed Rice

17.25

When not available, Black Grouper may be substituted
as Only After All Members of Parties Have Arrived)

The Bright Star

SEAFOOD GUMBO

Cup 3.95
Bowl 5.25

CRAB CLAWS
FRESH STEAMED
or LIGHTLY BREADED

FRESH GULF SHRIMP 7.95
COCKTAIL

*"Give me a bowl of wine;
in this I bury all unkindness."
Shakespeare*

FRIED BEER BATTERED 6.95
MUSHROOMS
with Our Special Sauce

LIGHTLY BREADED
ONION RINGS

BRIGHT STAR'S GREEK
SPINACH PUFF (Spana)

*"It warms the blood, adds luster to the eyes,
and wine and love have ever been allies."
Ovid*

COLD GULF SHRIMP PLATTER

Served with Homemade
Cocktail Sauce

13.95



Since 1907

SHRIMP REMOLADE

Fresh Boiled Gulf Shrimp
Sauce Made from
Palace

8.95

Appetizers

Special House Suggestions

TEXAS SPECIAL

Three of Your Favorites
Served Together

FRESH SNAPPER
GREEK STYLE

LOBSTER AND CRABMEAT
AU GRATIN

TENDERLOIN OF BEEF

Served with Potato and Greek Salad

23.50

Pan Seared Yellow Fin Tuna

Peppercorn crusted served with braised mixed greens
and topped with a tomato and red onion beurre blanc

19.95

Fresh Gulf Snapper Lyonnaise

Fresh snapper with a potato crust in a tomato
and red onion beurre blanc

19.95

Certified Angus Prime Rib

Slow roasted and served with homemade
horseradish sauce

18.95

Pecan Crusted Grouper

With a crushed corn sauce and micro herb salad
with cane vinegar

20.95

Dessert Specials

New Orleans Creole Style Bread Pudding

With whiskey sauce

5.95

Banana Foster Shortcake

Topped with banana and caramel

5.95

Homemade Pecan Pie

3.95

A la Mode

4.25

Special House Suggestions

"Greek Style"

SAMPLER PLATTER

A Hearty Portion of Our Greek Specialties:
Tenderloin of Beef, Snapper and
Boneless Chicken Breast,
All Cooked "Greek Style"
Served with Greek Salad and Choice of Potato

23.95

Fresh Rainbow Trout

Topped with roasted pecans and
Creole Meunier Sauce

15.50

Fresh Atlantic Salmon

Pan seared and topped with lemon butter dill sauce

17.50

Fresh Filet of Gulf Red Snapper*

Baked and stuffed with crabmeat and
shrimp dressing

20.75

Grilled Gulf Red Snapper*

Topped with lump crabmeat
and a creamy lemon butter sauce

20.75

Filet Mignon

Lean special trimmed beef tender, char-
broiled and topped with lump crabmeat
and Beurre Rouge Sauce

23.95

Wine Specials

	glass	bottle
Sonoma Creek 1997 Merlot	\$4.50	\$18.95
Sonoma Creek 1998 Chardonnay	\$4.50	\$18.95

Selected for Freshness and Your Eating Pleasure

Catfish Filet

mixed greens, topped
Jalapeno lemon butter

15

An Assortment of the Sea's Best:
Shrimp, Oysters, Stuffed Crab, Scallops
and Fresh Gulf Snapper - Fried

19.95

BROILED SEAFOOD PLATTER

Broiled Snapper, Scallops, Shrimp,
Oysters and a Side Dish
of Lobster and Crabmeat au Gratin, Served with
Drawn Butter, a Truly Delightful Entree

19.95

BRIGHT STAR'S FAMOUS ALMONDINE

Fried or Broiled

17.95

EXTRA SELECT OYSTERS

Fried or Stewed

Half Dozen 8.95

Dozen 14.95

New Orleans Style

BLACKENED SNAPPER

with Creamy Wine Sauce

17.95

FRESH SHRIMP CREOLE EN CASSEROLE

A La Bright Star - Fresh Gulf Shrimp
Cooked in Zesty Louisiana Creole Sauce
and Served Over Steamed Rice

17.25

When not available, Black Grouper may be substituted
only After All Members of Parties Have Arrived

The Bright Star

SEAFOOD GUMBO

Cup 3.95
Bowl 5.25

CRAB CLAWS
FRESH STEAMED
or LIGHTLY BREADED

FRESH GULF SHRIMP 7.95
COCKTAIL

LIGHTLY BREADED
ONION RINGS

*"Give me a bowl of wine;
in this I bury all unkindness."
Shakespeare*

FRIED BEER BATTERED 6.95
MUSHROOMS
with Our Special Sauce

BRIGHT STAR'S GREEK
SPINACH PUFF (Spanakopita)

*"It warms the blood, adds luster to the eyes,
and wine and love have ever been allies."
Ovid*

COLD GULF SHRIMP
PLATTER
Served with Homemade
Cocktail Sauce

13.95



Since 1907

SHRIMP
REMOVED
Fresh Boiled Gulf Shrimp
Sauce Made from
Palace Recipe
8.95

Appetizers

Special Chef Suggestions

FRESH BREADED VEAL PARMESAN

Served with Mozzarella Cheese and Homemade Italian Tomato Sauce

18.95

FRESH BREADED VEAL STEAK (Cut by Our Chef)

Served with Cream Sauce or Rich Brown Gravy

17.95

GRILLED HAMBURGER STEAK

Lean Ground Beef Topped with Rich Brown Gravy
(Smothered with Onions 25¢ Extra)

11.95

SOUTHERN FRIED BONELESS BREASTS OF CHICKEN

with Homemade Honey-Mustard Sauce

12.25

FRESH CHICKEN LIVERS

(Broiled "Greek Style") or Fried

10.95

GRILLED CHOICE CENTER CUT PORK CHOPS (Extra Cut)

with Applesauce

15.25

ITALIAN SPAGHETTI AND MEAT SAUCE

with Romano Cheese - Homemade Meat Sauce
Made from Family Recipe

10.25

Herb Crusted Catfish Filet

Sauteed and served on mixed greens, topped
with fresh crab meat and Jalapeno lemon butter

17.95

14.75

Served with Homemade Tarter Sauce

FRESH FLORIDA JUMBO STUFFED SHRIMP

(Fried or Baked)
Stuffed with Crabmeat Dressing

18.50

FRESH FRIED FLORIDA JUMBO SHRIMP

Served with Fancy Cocktail Sauce

16.75

FRESH FILLET OF GULF RED SNAPPER

Fried or Broiled

17.75

CRAB CLAW DINNER

One pound

Served with Potato and Tossed Green Salad
Fresh Steamed or Lightly Breaded, from Florida

16.95

LOBSTER AND CRABMEAT AU GRATIN, EN CASSEROLE

Baked Lobster and Crabmeat in a Special Blend
of Cheese and Wine,
Served in Casserole Dish

16.50

An Assortment of the Sea's Best:
Shrimp, Oysters, Stuffed Crab, Scallops
and Fresh Gulf Snapper - Fried

19.95

BROILED SEAFOOD PLATTER

Broiled Snapper, Scallops, Shrimp,
Oysters and a Side Dish
of Lobster and Crabmeat au Gratin, Served with
Drawn Butter, a Truly Delightful Entree

19.95

BRIGHT STAR'S FAMOUS ALMONDINE

Fried or Broiled

17.95

EXTRA SELECT OYSTERS

Fried or Stewed

Half Dozen 8.95

Dozen 14.95

New Orleans Style

BLACKENED SNAPPER

with Creamy Wine Sauce

17.95

FRESH SHRIMP CREOLE EN CASSEROLE

A La Bright Star - Fresh Gulf Shrimp
Cooked in Zesty Louisiana Creole Sauce
and Served Over Steamed Rice

17.25

*Gulf Red Snapper served when in season. When not available, Black Grouper may be substituted
(It is the Bright Star's Policy to Seat Reservations Only After All Members of Parties Have Arrived)*

Our Seafoods are Delivered Daily and Especially Selected for Freshness and Your Eating Pleasure

Fresh From the Sea

FRESH FRIED FILET OF CATFISH

Served with Our Homemade Tarter Sauce

15.75

FRESH FRIED GULF RED SNAPPER THROATS

14.75

Served with Homemade Tarter Sauce

FRESH FLORIDA JUMBO STUFFED SHRIMP

(Fried or Baked)

Stuffed with Crabmeat Dressing

18.50

FRESH FRIED FLORIDA JUMBO SHRIMP

Served with Fancy Cocktail Sauce

16.75

FRESH FILLET OF GULF RED SNAPPER

Fried or Broiled

17.75

CRAB CLAW DINNER

One pound

Served with Potato and Tossed Green Salad
Fresh Steamed or Lightly Breaded, from Florida

16.95

LOBSTER AND CRABMEAT AU GRATIN, EN CASSEROLE

Baked Lobster and Crabmeat in a Special Blend
of Cheese and Wine,
Served in Casserole Dish

16.50

BRIGHT STAR'S FAMOUS BROILED SHRIMP

GREEK STYLE

Served in a Special Sauce,

Consisting of Oregano,
Garlic, Lemon, Olive Oil and Butter

16.75

FRIED SEAFOOD PLATTER

An Assortment of the Sea's Best:
Shrimp, Oysters, Stuffed Crab, Scallops
and Fresh Gulf Snapper - Fried

19.95

BROILED SEAFOOD PLATTER

Broiled Snapper, Scallops, Shrimp,
Oysters and a Side Dish
of Lobster and Crabmeat au Gratin, Served with
Drawn Butter, a Truly Delightful Entree

19.95

BRIGHT STAR'S FAMOUS ALMONDINE

Fried or Broiled

17.95

EXTRA SELECT OYSTERS

Fried or Stewed

Half Dozen 8.95

Dozen 14.95

New Orleans Style

BLACKENED SNAPPER

with Creamy Wine Sauce

17.95

FRESH SHRIMP CREOLE EN CASSEROLE

A La Bright Star - Fresh Gulf Shrimp
Cooked in Zesty Louisiana Creole Sauce
and Served Over Steamed Rice

17.25

*Gulf Red Snapper served when in season. When not available, Black Grouper may be substituted
(It is the Bright Star's Policy to Seat Reservations Only After All Members of Parties Have Arrived)*

New Dessert Special

Homemade Pecan Pie

\$3.95

Al a Mode

\$4.25

Apple Cheese

3.25

Coconut Cream



Inquire About Our Banquet
and Party Facilities
424-9444

A .50 service
charge per person,
on all desserts
brought into the
restaurant

Commanders Palace Homemade Bread Pudding With Whiskey Sauce

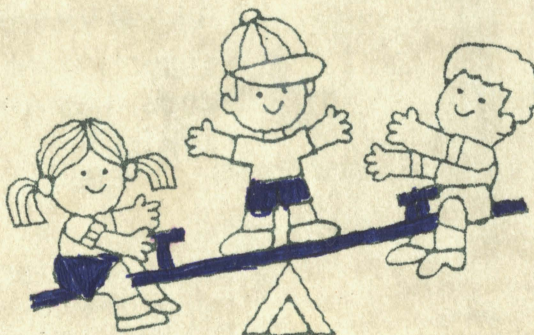
Served Over a Homemade Banana Short
Cake, Dusted with Powdered Sugar,
Topped with Homemade Whipped Cream
(FRIDAY AND SATURDAY ONLY)

5.95

Vanilla or Chocolate Ice Cream

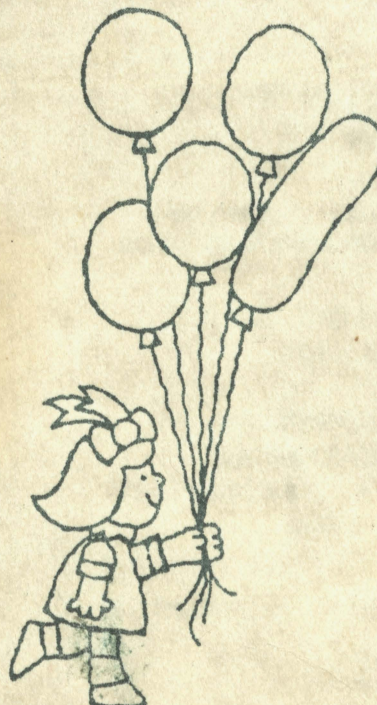
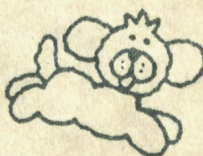
Children's Menu

For Children Twelve and Under



HAMBURGER
with French Fries
4.95

CHEESEBURGER
with French Fries
5.25



Served with French Fried Potatoes
and Tossed Salad

SNAPPER ALMONDINE
8.95

FRIED SNAPPER
7.95

SPAGHETTI
5.25

FRIED SHRIMP
7.95

HAMBURGER STEAK
5.95

STUFFED SHRIMP
8.50

GREEK STYLE TENDERLOIN
8.95

FRIED OYSTERS
5.25

PORK CHOP
5.95

GREEK SNAPPER
7.95

Children Twelve and Under, Adults add \$3.25

